



## The Rib Room at Hardwick Hall Hotel

### Table d'hôte Menu

#### Starters

Roast Butternut Squash Soup with a Sage Fritter  
Country Style Pork Terrine, Pickles & Toasted Sour Dough  
Dressed Crab & Avocado Tian (£1.50 supplement)  
Caramelised Onion & Taleggio Tart, Air Dried Plum Tomato & Rocket Leaf (v)  
Hickory Smoked Ribs, Charred Corn with Chilli & Coriander

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#### Main Course

Pork Tomahawk Chop, Creamed Potato, Kale, Caper & Red Wine Sauce  
10oz Rump Steak, Roast Balsamic Tomato, Watercress, Hand Cut Chips & Diane Sauce (£2.50  
Supplement)  
Wild Mushroom & Polenta Pressing, Kale, Soft Egg & Mustard Sauce (v)  
Roast Crown of Pheasant, Bubble 'n' Squeak, Carrot puree & Game Jus  
Salmon & Coley Fishcake, Wilted Spinach, Poached Egg, Grain Mustard Sauce & Fries

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#### Dessert

Sticky Toffee Pudding, Pecan & Caramel Sauce with Vanilla Ice Cream  
Black Forest Parfait with Forest Berry Compote  
Chocolate Layer Cake with Chantilly Cream  
Lemon Meringue  
Selection of British & Continental Cheeses, Water Biscuits, Grapes, Celery & Chutney (£2.00  
Supplement)

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*£30.00 per Person for 3 Courses*

*Menu is subject to change on a daily basis according to availability of fresh produce.*